



シェフ寺沢の時製ブイヤベースです。  
こってりとした通？ 加減ですワ

食べても饅<sup>まん</sup>んでも五ツ星だヨ!!  
トロイメライVSジェネシスのハンバーグ対決がついに始まった。味将軍の右腕、阿倍二郎をむかえうつ隣に、秘策はあるのか!? ハンバーグにお好み焼、そして駅弁とますます美味しくなる第四巻!! おかわりはご自由です。お腹一杯に饅<sup>まん</sup>んでください!

カバーデザイン/川島隆三(水野プロ)

# 味っ子

## 4

### 寺沢大介



# ミスター味っ子 4



## 寺沢大介

講談社 P380

やきおと  
うと  
いかに



ミスター  
味っ子 4



寺沢大介

講談社  
P380



講談社  
定価380円  
(本体369円)

雑誌 42441-45

ISBN4-06-311245-4

C0279 P380E (1)

—— K.C. 寺沢大介作品 ——

■ミスター味っ子 全19巻

好評発売中!

アイディア満点  
唯一の料理は  
いつもデリシャス!!



# 三ツ味子

だい かん  
第4巻



てら だい すけ  
寺沢大介



## も く じ

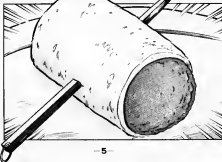
第1話	ソースはどうする？	3
第2話	勝負は決まった!?	31
第3話	3種類のパーティ	51
第4話	ふんわりの皮	73
第5話	ポリリュームのある具って!?	93
第6話	決めてはメンタイコ	113
第7話	審査員も敵だ!?	133
第8話	揚げないカツって!?	155
第9話	あったかい弁当	175

# 329-味子

## CHAPTER 27: WHAT TO DO ABOUT THE SAUCE?

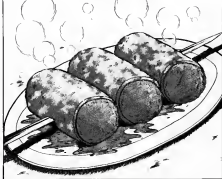












SHUN!



WHERE'S  
THE  
SECRET?

BUT ISN'T THIS  
THE SAME  
BREAD-  
WRAPPED  
HAMBLED  
STEAK THAT  
YOU SHOWED  
US BEFORE?



WELL...BY  
WRAPPING THE  
MEAT WITH  
BREAD, ALL THE  
MEAT JUICES ARE  
COLLECTED, IT  
REALLY LOOKS  
DELICIOUS!

THIS  
IS...?



EVEN FOR ME  
WHO EATS A  
LOT, I WON'T  
BE ABLE TO  
EAT THREE  
STEAKS.

ACTUALLY, I  
JUST CAME  
FROM  
DINNER AND I'M FULL...



POWDER  
MAKING  
THREE  
JUST FOR  
TASTE-  
TESTING IS  
TOO MUCH  
FOR IT!

HANNA,  
THIS IS  
AMAZING!

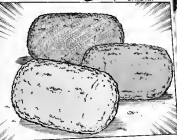




"SPEAK NOW, NOW"







THERE THREE  
STEAKS HAVE  
DIFFERENT  
INGREDIENTS  
INSIDE THEM

GOOD  
-EAT!



EACH OF  
THEM  
HAS A DIFFER-  
ENT  
COLOR

SHHH!



THREE  
TYPES OF  
MEAT  
PATTIES!

THIS  
IS...



COMBINATION OF  
ANACARDIUM...



THERE IS A CHANGE IN THE  
COMBINATION OF THE ANACARDIUM  
MEAT?

EVER IF YOU SAY  
THERE'S NO DIFFERENCE,  
THERE'S ACTUALLY A TINY BIT



BUT, YOU-  
CHAN, I DIDN'T  
TASTE ANY DIFFERENCE IN  
THOSE STEAKS I HAD!

DIFFERENCE-  
NT INDICATIONS,  
YOU SAY... H?



NO MATTER WHAT  
KIND OF DELICIOUS  
FOOD IS EATEN,  
AFTER EATING  
CONTINUOUSLY,  
THE DELICIOUSNESS IS  
BOUND TO BE  
LOST

THE HUMAN  
TONGUE ISN'T  
REALLY THAT  
GOOD IN  
SENDING DIFFERENT  
TASTES...



THE FIRST PATTY  
CONTAINS BEEF  
AND PORK IN THE  
RATIO OF 2-4



I CHANGED  
THE  
COMBINATION  
OF THE  
MEATS IN THE  
THREE  
HANDSOME  
STEAM



TO PREVENT  
THE FEELING  
OF BOREDOM  
AND TO  
ENSURE THAT  
THE SECOND  
AND THIRD  
HANDSOME-  
S GET  
EATEN

IN THE SECOND THIS  
APPLIES  
TO THE  
BREAD-  
WRAPPED  
HANDSOME-  
S STEAM  
TOO



IF A PATTY HAS A  
LOT OF PORK IN IT,  
THEN A LOT OF  
MEAT JUICES ARE  
GOING TO COME OUT  
AND THIS MAKE THE  
HANDSOME SICH,  
BUT A PATTY WITH A  
LOT OF BEEF MAKES  
IT EASIER TO EAT.



THE SECOND PATTY  
HAS LESS PORK, SO  
THE RATIO OF BEEF  
TO PORK IS 3-1

THE LESS PORK  
THERE IS, THE  
MORE LIGHTLY  
FLAVORED THE  
MEAT BECOMES



LASTLY, THE  
THIRD PATTY  
HAS EVEN LESS  
PORK, THE RATIO  
OF BEEF TO  
PORK IS NOW 4-0





AMAZING,  
YOU-CHAN!

A W E S O M E !



CONGRATU-  
LATIONS!



WHAT AN  
UNBELIEVABLE  
PLAN. BY LOSING THE  
RICHNESS OF  
THE MEAT JUICES,  
EVEN THREE  
HAMBURGER STEAKS  
CAN BE EATEN IN  
ONE SITTING!

YOU REALLY  
ARE  
INCREDIBLE,  
YOU-CHAN!



THE  
CHINESE  
TASTE WON'T  
BE FELT AND  
ALL THE  
STEAKS CAN  
BE EATEN UP!

BY  
FOLLOWING  
THIS ORDER,  
THE MEAT  
JUICES WILL  
GRADUALLY  
LESSEN AND  
THE TASTE  
WILL  
LIGHTEN

BY ARRANGING  
THE  
HAMBURGER  
STEAKS  
CORRECTLY  
ON THE  
SKEWER, THEY  
CAN BE EATEN  
IN THE  
CORRECT  
ORDER!



TO  
COUNTERACT  
THE RICHNESS  
OF THE  
HAMBURGER  
STEAK, THIS  
METHOD IS  
REMARKABLE

AND  
ON TOP  
OF THAT, THIS  
PLAN



THE MEAT  
JUICES THAT CAN  
COMPETE  
AGAINST  
BENNER'S

THE TENDER-  
NESS OF THE MEAT



BEFORE  
ADDING  
HERE, HE  
ATE DINNERS,  
DON'T HE?

WHAT  
ARE  
YOU  
SAY-  
ING?



DON'T IT  
BECAUSE  
IT'S YOUNG  
MASTER  
THAT THREE  
HAMBURGER  
STEAKS CAN  
BE FINISHED

WELL,  
BUT  
THREE  
STEAKS

\*\*\* (YOUNG MASTER: I'M NOT ACTUALLY LIKE THAT)



NORMALLY,  
EATING THREE IS  
NOTHING TO HIM.  
HE COULD  
EASILY EAT TEN  
STEAKS!

HE  
EATING  
DINNERS  
WAS  
WITHIN MY  
CALCULATION

....







IT DOESN'T  
DO WELL  
WITH THE  
SAUCE!

BUT...



IT'S  
DELICIOUS

THE FINELY  
SLICED  
MUSHROOMS  
MADE FOR A  
GREAT WHITE  
SAUCE!



HA!



HAHA



WHAT  
FOR?  
SAY IN  
COREE  
-CT, I  
SLAND  
-HE

HAHA.  
IS THAT  
NO.



I THINK THAT  
SHOULD  
BEEN  
BETTER  
WITH  
THE MEAT  
JUSSES!

WITH A  
WIDE  
LIGHTLY  
FLAVOUR-  
RED  
TASTE!



IF IT'S LIKE THIS,  
THE BELLING  
POINT OF THE  
HARSHNESS  
STEAK, THAT IS  
THE TASTE OF THE  
MEAT JUSSES.  
WOULDN'T COME OUT  
AT ALL!

THE TASTE  
OF THE  
SAUCE IS  
TOO STRONG



JAPANESE  
SHRED  
SAUCE!

THEN,  
THE NEXT  
SAUCE IS...







WHAT KIND  
OF SAUCE  
WILL  
RENDER  
HEAT?

I WON-  
DER...



IT WAS  
CHILI BEAN  
SAUCE



THE SAUCE  
THAT I TASTED  
AT BENEBO  
BEFORE...



HOW DID I  
MAKE A  
SAUCE  
LIKE  
THAT?

WELL, NO, A  
SAUCE THAT  
IMPROVED  
THE SAVORY  
TASTE OF THE  
MEAT...

A SAUCE  
THAT  
DOESN'T  
HIDE THE  
SAVORY  
TASTE OF  
THE GREAT  
JUICES...



HOW WILL  
YOU MAKE  
THAT  
SAUCE,  
BENEBO?



HOWEVER, AT  
THIS STAGE, HE  
WILL DEFINITELY  
USE A NEW  
SAUCE THAT  
OUTPERFORMS THE  
OLD ONE!

THAT IS  
JUST ONE  
METHOD...

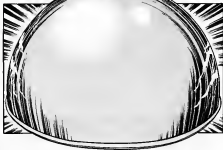


THE SPICINESS OF  
THE CHILI  
TOGETHER WITH  
THE JUICES ARE  
ALL INCORPORATED  
IN THAT SAUCE

THE MEAT  
BECAME TENDER  
BY BOILING IT IN  
THE SAUCE! PLUS,  
THE MEAT JUICES  
MIX WITH THE  
SAUCE.



SFX: DOOR CREAKING





SO THIS IS THE  
COMPLETED  
HARSHNESS  
STEAK!

THIS IS...  
SEE.



SEE, CLOUTIER GUY!





NOW KILL  
THE SAUCE  
TASTE,  
CHOPPY

I KNOW  
-DEE-

JUST BY  
LOOKING, THE  
TENDERNESS OF  
THE MEAT IS  
OVERTAKING  
AND THE SAUCE  
HAS DEEP  
THICKENED  
THE INTERIOR

THE MEAT IS  
WRAPPED IN A  
PAPERIN  
SHEET, THEN  
BAKED IN A  
COVERED  
PAN. THIS IS  
THE  
WRAPPED-  
BAKED  
PAPERBROILED  
STEAK

SPEAKING



SPEAKING CARE

SPEAKING



DELICIOUS!  
I CAN'T FIND  
THE WORDS  
TO DESCRIBE  
IT

THIS IS...



NOW  
DOES IT  
TASTE?



...THIS IS?



YOU USED BEEF STEW AS THE BASE FOR THE HAMBURGER STEAK?

REAL? I MEAN THIS IS BEEF STEW?



THIS IS REAL?

ALSO, THE MEAT IS SO TENDER THAT IT JUST MELTS IN MY MOUTH.



THE AMOUNT AND QUALITY OF THE JUICES IS AMAZING!

THE MEAT JUICES ARE COMING OUT IN BOILS.



THE MORE THE INGREDIENTS ARE BOILS, THE MORE THE TASTE OF THE MEAT AND VEGETABLES CAN BE COMBINED!

FURTHERMORE, THIS BEEF STEW HAS BEEN BOILING FOR MORE THAN 1 HOUR!



AND ALL OF THESE INGREDIENTS TO GET THE ULTIMATE BEEF STEW.

ONIONS, CARROTS, TOMATOES, AND BAY LEAF ALONG WITH VEG.



YOU ARE CORRECT!



THERE ARE OTHER INGREDIENTS YOU NEED...

THIS ALSO... THIS INGREDIENT... PARAFFIN... IS...



THIS IS THE ULTIMATE LUXURY HAMBURGER STEAK.

PUTTING TWO CHICKS TOGETHER WILL ALLOW BOTH OF THEM TO BE TASTED AT THE SAME TIME.



TO USE BEEF STEW AS THE BASE...

INSIDE THE PARAFFIN SHEET, THE BEEF STEW AND THE MEAT JUICES COMING TOGETHER TO BRING ABOUT THE GREATEST TASTE...





THE STEAK WHICH  
HAD THE FLAVOR  
OF THE MEAT  
CONSPICUOUSLY  
DRIVEN OUT AND  
ASSEMBLED  
TOGETHER  
PERFECTLY.

THE BEEF  
STEAK WHICH  
CONTAINS  
THE RUSTIC  
AROMA OF  
THE MARSHROOMS AND...

THESE MARSHROOMS  
ARE WHAT  
COMPLETE  
THE TASTE OF  
THE STEAK

C O P Y R E C I T

YOU ADDED  
SMALL MARSHROOMS  
AND THE STEAK

THESE ARE SH-  
HARDY MARSH-  
ROOMS

SH-  
HARDY  
MARSH-  
ROOMS

MARSH-  
ROOMS

THAT BOY  
CAN COPY  
THIS?

THERE'S  
NO WAY  
THAT...

IT'S NOT  
SOMETHING  
THAT CAN BE  
IMITATED  
OVERNIGHT

TO MAKE A  
DISH LIKE  
THIS  
REQUIRES  
YEARS OF  
TRAINING  
AND AN  
INNATE  
TALENT FOR  
COOKING

THE TASTE  
OF A WORK  
OF ART?

COULD  
THE BOY...

I'M NOT  
GLAD  
ABOUT  
THAT...

MARSH





NOW, WHAT ABOUT YOU...? WHAT KIND OF STEAK ARE YOU PLANNING TO CHALLENGE ME WITH...?

LITTLE BOY...I'M ONE STEP AHEAD BY COMPLETING MY HUNDREDD STEAK...



IF I DON'T ADD A SAUCE, THEN THERE'LL BE SOMETHING MISSING WITH THE DISH...

NO MISTED WHAT KIND OF SAUCE I USE, THE FLAVOR OF THE MEAT IS KILLED OFF...

NO FOOD



MR'S DOOR SLIGHTLY OPEN



MR'S

WHAT SHOULD I DO...?

WHAT?



STILL NOTHING?

HOW'D IT GO?



THERE'S ONLY 3 DAYS LEFT TILL THE HUNDREDD STEAK COMPETITION WITH AROUND...





THAT IS  
MORE  
THAN  
ENOUGH

WE'VE DONE THIS  
FAIR ONLY  
BECAUSE YOU'VE  
BEEN HELPING  
US



YOU DON'T  
HAVE TO  
DO IT  
YOURSELF  
THIS HARD  
FOR US  
BARE

...THAT'S  
ENOUGH,  
YOU-  
CHUN



HAHA



EVEN IF THE  
RANGE DOESN'T  
WATCH THE  
HANDLINGS, WE  
WON'T GO TO  
DEVELOP WITH THE  
BREAD-WRAPPED  
HANDLES  
STAND

WHAT  
YOU'VE  
ACCOMPLISHED  
-HEP SO  
FAIR IS  
GOOD  
ENOUGH?



I BROUGHT  
SOME ICE-  
CREAMS FOR  
US TO ENJOY

GEN  
DATZ



WHY DON'T WE  
TAKE A BREAK?

YOU'NT BUBBLE SUCH EASY-SOME PEOPLE



IT'S  
SO  
GOOD



IT'S LIKE  
THE  
SPRINKLES  
IS MELTING  
IN MY  
MOUTH

IT'S  
TRUE



I QUEUED  
FOR 30  
MINUTES TO  
BUY THEM

I GUARANTEE  
THAT THESE  
ICE-CREAMS  
ARE DELICIOUS

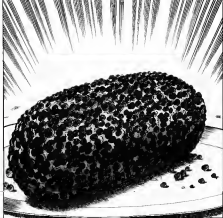




SPY! SPY! SPY! SPY! SPY!







SPY: PERFECT STEAK



STUDIO SIDの  
新入社員 林直一氏を  
紹介したいが、  
こやつは自分と  
いうものはまだ  
わかっていない!!  
というわけでみなで  
その身体を動かして  
やるおと思う。



30代若  
手組の心で  
居るという  
こと、こ  
ころはまだ  
若者の心で  
居るという  
こと。



1999.10.10





CHAPTER 27 IS BROUGHT TO YOU  
BY TWO MISTER AIKAKO FANS:

TRANSLATOR, PROOFREADER: BONDETERNA  
TYPESETTER, QUALITY CHECKER: TIKAS92

# 三味子

## Chapter 28 The Match is Decided?!





IT ONLY  
NEEDS  
THESE  
PEPPER-  
CORNS

MY BREAD-  
WRAPPED  
HAMBURGER  
STEAK  
DOESN'T  
NEED ANY  
SAUCE!

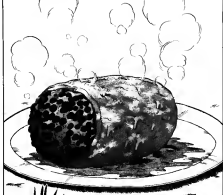


WE'LL  
TRY IT  
YOUNG  
MASTERS!



WILL PEPPER-  
CORNS EVEN  
TASTE WELL  
TOGETHER  
WITH THE  
MEAT JUICES?

B- BUT TO  
USE ONLY  
PEPPER-  
CORNS IS...





THE PEPPER-  
CORN'S SHARP  
PLUMPENCY REALLY  
ELEVATES THE  
THE SAVORY  
TASTE OF  
THE JUICES

THAT'S  
RIGHT !!

BUT  
...!

FLUM-  
BAG...

THE BURNING  
SENSATION  
ACCENTUATES  
THE TASTE  
OF THE MEAT  
JUICES

...  
DELI-  
CIOUS!

THIS IS THE  
FIRST TIME  
I'VE TASTED  
A HAMBURGER  
STEAK THIS  
DELICIOUS!

A  
M  
A  
Z  
I  
N  
G  
!!

THE SA-  
VORINESS  
DOESN'T  
FADE INTO  
ANY LIQUIDS  
AND THE  
TRUE MEAT  
FLAVOR IS  
BROUGHT  
OUT!

MOREOVER,  
BECAUSE YOU  
ONLY USED  
DRY PEPPER-  
CORN...

THESE  
PEPPER-  
CORN'S MAKE  
THE SAVORY  
MEAT JUICES  
DOUBLE IN  
FLAVOR!

THE MOMENT  
I BITE INTO  
THE STEAK,  
THE PEPPER-  
CORN'S CHAP  
AND THE  
PLUMPENCY  
BURSTS OPEN...

HEHE



WRAP BREAD  
AROUND THE  
OUTSIDE TO  
SEAL IT IN!

AND TO  
PREVENT  
THE MEAT  
JUICES  
FROM  
DROPPING  
AWAY!



DISTRIBUTE  
THE HEAT TO  
THE INSIDE  
USING A  
METAL  
SKEWER!

ROAST  
THE MEAT  
EVENLY  
USING A  
CHARCOAL  
FIRE AND...



THAT'S WHY,  
I TOOK  
AWAY THE  
IDEA OF THE  
SAUCE AND  
SIMPLY USED  
PEPPER-  
CORIANDER!

HOWEVER,  
ALL THE  
SAGES I  
USED COVERED  
UP THE  
FLAVOR OF THE  
JUICES!



IT'S THE  
DUTY OF  
THE SAGE  
TO MAKE  
THE MEAT  
JUICES  
EVEN MORE  
DELICIOUS!

THE UL-  
TIMATE  
TASTE OF  
THE JAMB-  
BURGER STEAK  
COMES FROM  
THE MEAT  
JUICES!



WHAT A  
WONDERFUL  
PLAN...

INCREDIBLE!  
EVERYTHING  
YOU DID!



YOU GOT  
THAT RIGHT!  
BOTH OF US  
ARE GOING TO  
GIVE GENESIS  
A SHOCK  
OF THEIR  
LIVES!

YOU DID IT,  
YOU-CHUN!  
WITH THIS,  
WE HAVE  
NOTHING  
TO FEAR!



THIS ISN'T  
THE TIME TO  
BE CELE-  
BRATING!!

YOU  
IDIOT!!

LONG  
LIVE TORO  
MERU! LONG  
LIVE HINGE  
EATERY!

HAHAHA!  
WE'RE GOING  
WILD WE'RE  
GOING WILD

WHY  
DO YOU  
ALWAYS  
MAKE A  
SURPRISE  
EMERGENCY

AM I THE  
CHIEF  
HERE  
FROM ALON

TAKE A LOOK  
AT THIS!  
I THOUGHT IT  
WAS JUST A  
SQUARE IN  
TOWN BUT  
WHEN I WENT  
TO CHECK...

WELL,  
BE SUR-  
PRISED  
AT THIS

It's  
**NEW!**  
**HAMBURGER STEAK FAIR**

COMPARE OURS WITH TORO MERU'S  
HAMBURGER STEAKS THEY COST  
THE SAME BUT OURS ARE BETTER

AVAILABLE  
STEAK \$5.50

WHO RESISTED  
**GENESIS**

See how the  
chef - it's  
fantastic  
delicious  
Proud 1995  
Chef 1995







THAT  
JUNK  
ONE!



THIS MATCH  
COULD CRASH  
TORO MEDIA IN  
ONE STROKE!

IT'S GO-  
ING ON IN THE  
CENTER OF  
THE TOWN,  
YOU KNOW!



THEY'RE  
STANDING UP  
PROBLEMS  
DURING TORO  
MEDIA'S  
SHOW.

WELL...  
WELL...



I'LL TURN  
THIS AROUND  
RIGHT BACK  
IN HIS FACE!

I'LL PLAY  
AT HIS  
OWN  
GAME!



THERE'S  
SOMETHING YOU  
SHOULD KNOW  
ABOUT THIS  
MATCH.

THERE'S  
ANOTHER  
REASON  
WHY WE  
SHOWED  
YOU THAT  
LEAFLET.



ABOUT  
ONE MORE  
JUNK.

IT'S...



YOU-KA-  
KAN.



CHEF ABE  
WILL STOP  
AT NOTHING  
TO EXPAND  
THEIR  
INFLUENCE!!

THEIR AIM IS  
TO CONTROL ALL  
RESTAURANTS  
AND EATERIES  
IN THE WHOLE  
OF JAPAN

THAT MAN  
IS CALLED  
ABE JIROU

HE IS THE  
CENTER OF  
THE ABE  
SHOJUN  
GROUP,  
WHICH  
SPLIT OFF  
FROM  
THE AJIOU  
COMPANY!

See "AJIOU" page "Last word"



TO PREVENT  
THAT FROM  
HAPPENING,  
I WANT YOU  
TO WIN!

THEY  
ARE A  
STRONG  
ENEMY  
BUT...

BUT THEY WERE  
ALL FORCED TO  
CLOSE ONE BY  
ONE DUE TO THE  
AJE SHOJUN  
GROUP'S  
BUSINESSSES

THEY WERE  
SMALL  
ESTABLISH-  
MENTS  
THAT HAD  
DEVOTED  
CHEFS

I KNEW A LOT  
OF PRIVATELY-  
MANAGED  
RESTAURANTS  
THAT GOT  
TAKEN OVER  
BY THEM.

IN THE  
PAST,  
I...



© 1994 by Shogakukan, Inc. All rights reserved.





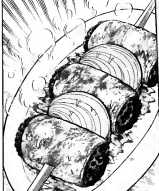


848 Here



849 Here







BYE, Bye Bye





SO... huh







COME AT ME,  
GENOS! TORO  
WAS IS NOT  
BLINKING DOWN!

THIS IS  
PER-  
FECT!



ALL  
RIGHT!



WE WON'T  
BE ABLE  
TO KEEP  
THE CROWD  
WE HAVE!

WE CAN'T  
CONTINUE  
LIKE THIS  
OTHER!



PUT UP  
A NEW  
ARCADE AT THE  
ENTRANCE!

IF  
THAT'S  
THE  
CASE  
THEN  
WE'LL  
OPEN  
UP AS  
WELL!



THEY'RE  
PLANNING  
TO OPEN  
HALF AN  
HOUR  
EARLY

YOU-GUYS  
GENOS IS  
MAKING ITS  
MOVE



OPEN  
THE MAIN  
ENTRANCE!  
PROMISE  
EVERYONE  
WITH THE  
NEW ARCADE!

WE'LL OPEN  
SO EARLY!!

TODAY'S THE  
LAST DAY  
FOR TORO  
RETRAIT!

DON'T  
PUSH,  
DON'T  
PUSH!!

WAAA  
!!!



I'M  
SORRY,  
EXCUSE  
ME...

EXCUSE  
ME...

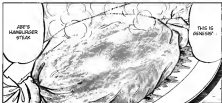


LIAR!

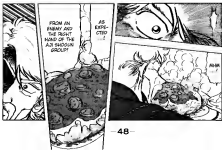
HERE  
ARE THE  
HAMBURGER  
STEAKS  
FROM  
THE TWO  
RESTAURANTS

I'M SORRY  
FOR THE  
WAIT,  
ADON-  
GARA!





SEE! SEE!





© 1993 Republic





THE  
MATCH IS  
ALREADY  
DECIDED

HOW-  
EVER



AS EXPECTED  
OF THE  
CURRENT AGE  
GENIUSES  
WHO ARE  
FIGHTING  
WITH ALL  
THEIR  
STRENGTH

BOTH  
DISHES  
ARE  
REALLY  
EXCELLENT



TAKE  
A LOOK  
OUTSIDE  
THE  
WINDOW!!



EMMY

WHM...  
WHAT  
DO YOU  
MEANT?



AN...  
ANNNN??

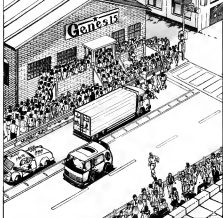


Mr. Adnan Chaudhri 01  
Archer 2-Archer Corporate House  
Resident in the building www.archerhouse.info  
Translation: Prof. Dr. Arif Ali, Archer House  
Archer House

# 229 味子

## Chapter 29 3 Types of Patties





LOOK  
AT THAT  
ARM-  
PUMP  
WREST  
WREST-  
ING!



LOOK  
AT THAT!  
LOOK  
AT THE  
NUMBER  
OF  
PEOPLE!



I'M  
NOT  
PLEASED.

EVEN WHEN I'VE PUT ALL MY EFFORTS INTO THIS DISH, THE FACT THAT MY DISH IS BEING COMPARED TO A KID'S IS STRANGE!

I AM THE ARMY COMMANDER FOR THE AJI SHOGUN GROUP, I AM SAID TO BE SUPERIOR IN MEAT DISHES!

ALL THE CUSTOMERS SHOULD BE COMING HERE

NO MATTER HOW FEW, THERE ARE STILL CUSTOMERS IN TOROI MESS, RIGHT?



WE HAVE ONE HOUR LEFT UNTIL THE CONCLUSION TO THIS MATCH!

STILL



THEREFORE, THE DISHES I MAKE ARE SPECIAL AS WELL.

I AM A SPECIAL PERSON.



IN THE NEXT HOUR, THERE WILL NOT BE A SINGLE PERSON IN TOROI MESSARY!

ONE BY ONE THE FAME OF THIS DISH WILL SPREAD!











IF THE BEEF STEW WAS BY ITSELF, IT HAS NO EQUAL!

OH, THE SAUCE IS ACTUALLY BEEF STEW...



IT'S SO GOOD MY CHEEKS FEEL LIKE EXPLODING AND CRACKING OFF!

FURTHERMORE, IT'S OVERFLOWING WITH ABSENT JUDGMENT!



THE HAMBURGER IS THOROUGHLY WELL-ROASTED...



I LIKE THAT I GET TO ENJOY THE TASTE OF BOTH HAMBURGER STEW AND STEW AT THE SAME TIME!

THE VEAL IN THE BEEF STEW IS COOKED WELL AND HAS A GREAT FLAVOR.



OH, GOOD FOOD MIGHT ABSORB...



AS EXPECTED OF THE FAMOUS BEEF PUSHING THE SOUND-ARREST!

IT SEEMS A LOT OF EXTRA-ORDINARY MOMENTS AND THE HEAT INTO IT.



THERE'S ROASTED SUMMER MUSHROOMS LAID ON TOP!

WHAT THE...



THIS SHELL AND TASTE...

WHA! WHAT IS THIS...?





MOREOVER, IT  
ALSO PREVENTS  
THE MEAT JUICES  
FROM FLOWING  
AWAY FROM THE  
MEAT LEADING TO  
A VERY JUICY DISH

THE PARAFFIN SHEET  
ENSURES THAT THE  
EXTERIOR OF THE MEAT  
WOVN GET BURNED  
AS WELL AS PROVIDE  
AN ENVIRONMENT WHERE  
THE MEAT IS  
"STEAM-BAKED" THIS  
MAKES THE INTERIOR  
OF THE MEAT COOK  
FULLY TOO!



THIS IS A  
THOROUGHLY  
WELL-PLANNED  
DISH!

THE BURNING  
OF THE MEAT  
JUICES INTO THE  
STEW PROVIDES  
A DEEP FLAVOR



FU  
FU  
...

FU  
FU  
FU



THIS KIND  
OF DISH  
AT SUCH  
A CHEAP  
PRICE! TODAY  
REALLY IS  
HEAVEN!

WHAHAHA!  
BRAND!













SFX: Chew Chew



NOT A CRACKLE BIT  
BURNED, YET  
FULLY ROASTED  
THROUGH!

THE UNBELIEV-  
ABLE  
TENDERNESS!  
IT SOFTENS AS  
ONE BIT!

THIS IS....  
DELICIOUS  
....  
EXTREMELY  
DELICIOUS!

I CAN'T  
BELIEVE  
IT....



THE  
DELICIOUS-  
NESS OF  
THE MEAT  
JERKEY!

I'M  
ADD-  
ICTED



SFX: Chew



IT'S  
ABSORBING  
ALL THE  
MEAT JUICES  
THAT ARE  
FLOWING OUT

THE BREAD  
THAT'S  
WRAPPED  
AROUND  
THE  
OUTSIDE



THIS  
NON-STOP  
FLOW OF  
MEAT  
JUICES!

ALSO...



328 Level





SPX. Moment of truth!



SPX. New Day





THEN, WHEN THE  
MEAT IS BEING  
ROASTED, THE  
CHEESE WILL MELT  
AND THE FLAVOR  
OF THE HAMBURGER  
STEAK RISES!

I PUT A SMALL  
BLOCK OF CHEESE  
IN THE CENTER  
OF THE PATTY



WERE THEY  
ROASTED  
OVER A  
CHARCOAL  
FIRE ALONG  
WITH THE  
BREAD!

THEY'RE ALL  
UNIFORMLY  
ROASTED  
WITH A  
GOLDEN-  
BROWN  
COLOR...



THESE ONION  
SLICKS IN  
BETWEEN THE  
HAMBURGER  
STRIPS...



I'VE NEVER  
SEEN THE KIND  
OF GARDEN  
GROFRET!

WHAT IS  
TAST?



IS  
GARDEN-  
GROFRET?

YEAH,  
THAT...



THE FRAGRANCE  
AND THE SWEET  
TASTE OF ONION  
JUST OWENS UP  
MY APPETITE!

YEAH,  
YEAH!



IT TIES  
EVERYTHING  
IN THE DISH  
TOGETHER!

THE  
TASTE AND  
SMELL IS  
INCREDIBLE



THIS IS—  
GREEN  
PEAS WASH



AP33



EVERYTHING  
ABOUT THIS  
DISH IS  
CAREFULLY AND  
WONDERFULLY  
PLANNED!

THE TENDERNESS  
OF THE MEAT, THE  
AMOUNT OF MEAT  
PIECES, THE  
METHOD OF  
ROASTING, THE  
SEASONING AND  
THE GARNISH



AJYOSH!  
KOSCH-  
KINY!

IT'S  
THE  
BOY  
RIGHT  
HERE!



WHO  
THOUGHT  
OF SUCH A  
SCHEMP-  
TIOUS  
DISH?

MANAGER,  
WHO IS  
THE ONE...



INCREDI-  
BLE

WONDER-  
FUL!



NO MATTER  
HOW MANY  
I EAT,  
I WILL  
HAVE ROOM  
FOR MORE!

I EVEN  
PLANNED TO  
EAT GREENS  
AFTER THIS



THIS IS  
REALLY  
DELICIOUS!

YOU'RE  
A STAR,  
BOY!!

INCRE-  
DIBLE!!

BRAYON!!

! THAT SMALL  
BOY  
CREATED  
SUCH A  
WONDERFUL  
DISH...?

ENSEE  
...

HOW DO YOU  
MANE EATING  
THREE STEAKS  
POSSIBLE??

NO MATTER  
HOW DELICIOUS  
IT IS, THREE  
HUNDRED  
STEAKS IS...

I HAVE ONE  
THING THAT  
I DON'T GET

ABOUT  
THE  
SECRET OF  
ITS DELICIOUS-  
NESS...

NOT ONLY THAT,  
EVEN THE  
COLORS ARE  
DIFFERENT!!

WAIT...  
THREE  
PATTERNS!!









978  
Tokyo



Wister Apple Chapter 24  
Artist & Author Toruhiro Takahashi

Translator: Andrew Jones  
Translator: Bradward  
Editor: Goshima  
Proofing: David

# 美味子

## Chapter 30 A Fluffy Base









Tacti shows only old also to



OUR  
OKONOMIYAKI  
IS WHAT MAKES  
PEOPLE COME  
TO THE SAKURA  
FESTIVAL!

EVERY YEAR,  
WE GET LOADS  
OF PEOPLE PUT-  
TING ON OUR STALL,  
EVEN TWO STALLS  
ARE Barely  
ENOUGH!

Text: Okonomiyaki-OKATAMA  
Traditional foods: Making okonomiyaki for 50 years



AIN'T NO  
WAY WE  
GONNA  
BE DOWN  
THAT!

DON'T  
TAKE US  
SERIOUS  
THOUGH!

NOPE, NO  
CAN DO!  
GO HOME!

PLEASE  
DON'T  
SAY THAT!  
PLEASE  
HELP  
US OUT!



FOR A  
FLOWER-VIEWING  
FESTIVAL,  
THESE  
DISHERS ARE  
ONLY GOOD  
FOR NOTHING!

ARE YA JUST  
GONNA PUT  
OUT SOME  
POKE-LIVER  
AND CHINESE  
STIR-FRY OR  
A MACKEREL-  
PIKE SET  
DISH?

ALSO, YER  
JUST A SPECIAL-  
OF-THE-DAY  
EATER. WHAT  
KIND OF STALL  
ARE YOU  
PLANNIN' TO  
PUT UP?

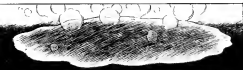
WHAT'S  
WRONG  
WIT' CHIEF?  
GETTING  
ALL UP  
LIKE THAT?

ARGH  
I'VE  
HAD IT!











ak, but



THE  
TOP  
FIGHT

NEXT  
THING  
IS...



DON'T HAVE  
MUCH  
TRAINING,  
DO YOU,  
BOY?

AS I  
THOUGHT,  
YOU...



DO YOU  
KNOW  
WHY,  
BOY?

THE MUCH  
GARBAGE  
ONLY STAYS  
ON TOP OF  
THE BAGE...



WHAT ARE  
YOU GOING  
TO DO  
WITH THAT  
BAGGY  
CARRIAGE?

CAR-  
BAGGY?



ak, but



WHERE  
THE  
HECK  
IS THE  
SECRETY

THERE ISN'T  
ANYTHING  
SPECIAL  
WITH THAT  
LARGE  
AMOUNT OF  
CABBAGE...



ADD  
SOME  
TERRI-  
FABLE



BUT FROM HERE  
ON, THINGS ARE  
GOING TO CHANGE!

YEP! GOOD  
TO BE  
ABLE TO  
FOLLOW ME  
TILL NOW!



THEN  
TOP IT  
WITH  
PORK  
BACON!



I THOUGHT HE  
WAS MAKING  
CABBAGEWALL!  
WHAT'S HE GOING  
TO USE  
YAKISOBA FOR?

THAT IS  
YAKI-  
SOBEE!



PLACING THE  
OKONONWARI  
ON TOP OF THE  
YUKONORI...!!

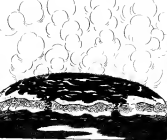


OKONONWARI

THIS IS OKATAYA  
OKONONWARI'S  
MOST IMPORTANT  
ELEMENT!!



THIS IS  
HIGASHIYA-  
STYLE  
OKONONWARI!!





AND COMPLETELY  
RELATED IT!

THE CABBAGE  
TOTALLY  
FILLED THE  
GAP...



BUT,  
LOOK AT  
HOW MUCH  
CABBAGE  
THERE IS!



SO LIGHT,  
CRISPY AND  
BUT FRAGRANT  
SMELL!

THE BATTER  
THAT'S BEEN  
FRIED SUPER-  
THINLY...



PERFECTLY  
FITS THE  
BACON AND  
THE CRISPY  
BASE!

THE  
YAKISOKE  
TOPPING...



先ず先ず

THE CHICKEN



THE PAIRING  
OF THIS SAUCE  
AND ONION-  
MAYO IS  
SUPERB!

A RICH  
TASTE,  
SLIGHTLY  
SWEET  
SAUCE...



THE LAST  
ELEMENT,  
THE SAUCE!

AND  
THEN THE  
FINISHING  
TOUCHES!



IT MIXES  
WELL WITH  
THE OTHER  
INGREDIENTS  
...TO THINK  
THAT  
YAKISOKE  
WOULD GO  
WELL WITH  
ONIONMAYO!

THERE'S  
A LOT OF  
SAUCE AS  
WELL

WATCH OUT!  
I'LL DEFINITELY  
COME UP WITH  
AN OKONOMIYAKI  
THAT'S GONNA  
KNOCK YOUR  
SOCKS OFF!

I WANT TO  
CHALLENGE  
YOU EVEN  
MORE!

THIS IS  
TRULY A  
PERFECTLY  
CRAFTED  
AMAZING  
OKONOMIYAKI!

BASE,  
TOPPING  
AND SAUCE



IF YOU  
PLEASE  
GIVE UP,  
NOW'S  
YOUR  
CHANCE!

PURE  
HOWE  
TRUTH?



ENERGIC  
AND  
STURDY

WANTS  
UP  
WITH  
THAT  
BRAT...



STRATEGY  
MEETING  
SHARBY

OK  
!!!



IT GOES  
WITHOUT  
SAIDING THAT  
MANY HAVE  
TRIED TO  
MAKE THIS  
OKONOMIYAKI.

HOWEVER, NO  
MATTER WHAT  
YOU DO, YOU  
WON'T EVER  
BEAT THE  
TASTE OF  
MINE





IT'S NOT JUST REGULAR FLOUR THAT GIVES THE TASTE

THERE'S A LOT OF STUFF ADDED TO THE BUTTER AND...



BUT THE MOST IMPORTANT ONE IS DEFINITELY THE BUTTER WHICH MAKES THE BAKE

BAGE, TOPPING AND GALLS. ALL THESE ELEMENTS HAVE VIBRATIONS...



THE TASTE OF THE BAGE, THE DECIDING FACTOR IS THIS!

TO GUARANTEE



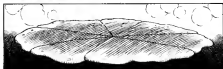
IT'S FLUFFY AND LIGHT, THE ULTIMATE BUTTER!

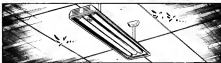
WITH THIS ADDED, THE TASTE OF THE BUTTER IS COMPLETE!



LET'S SEE WHATCHU GOT!

BOY, DO YOU UNDERSTAND?













I USED  
ONLY YAM  
TO MAKE  
IT!

I USED  
THIS!



HOW DID  
YOU MAKE  
SUCH A  
BATTERY?

HOW??



THAT'S  
POWER-  
FUL!



BUT I MADE  
MY BATTERY  
USING 100%  
YAM!

ALSO, EVEN  
ONAKIYA USED  
A LOT OF YAM  
IN THEIR  
BATTERY!



WE ALSO USED  
YAM TO MAKE  
THE COATING  
FOR THE OUT-  
LET'S FLUFFY,  
RIGHT?



NEXT IS THE  
TORTURE AND  
THE SALON!  
AFTER ALL THAT,  
IT'S TIME FOR  
A REMATCH!

YUP! NOW,  
MY NAME  
CAN BEAT  
ONAKIYA!

# 美味子

## Chapter 31 A Topping With Volume?!









YOU'VE  
CLEARED  
THE BASE.  
NEXT IS  
THE  
TOPPING,  
RIGHT?

THE  
THREE  
ELEMENTS  
OF AN  
ONION-  
MAYO  
ARE  
BASE,  
TOPPING  
AND  
SAUCE

HEHEHE!

YOU'RE  
RIGHT,  
THERE'S  
NO WAY!



AS  
FAR  
AS  
THE  
TOPPING  
GOES



AND  
LASTLY,  
MAYO...



FOL-  
LOWED  
BY  
PORK  
BACON



THEN  
COME  
THE  
BACON...

ONION-  
MAYO-  
STYLE  
ONION-  
MAYO  
NEEDS  
A LOT  
OF  
CABBAGE



THAT  
KID  
JUST  
SAID  
SOMETHING  
ABOUT  
THE  
TOPPING

WHAT  
A  
BIG  
DIE!



THE  
TOPPING  
IS  
GONNA  
BE  
DELICIOUS!

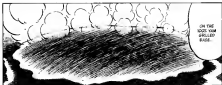
EVEN  
THOUGH  
I  
TASTED  
THIS  
BEFORE,  
I'M  
STILL  
DEELI-  
CIOUS!



THE  
TWO-  
BOYS  
ARE  
THE  
FINDING  
TOUCHES  
TO  
THE  
TASTE  
PEOPLE

THE  
CABBAGE  
AND  
SAUCE  
NEEDS  
THE  
TASTE  
AND  
THE  
BACON  
AND  
BODY...









I HAVE  
TO TURN  
UP A  
REPLACEMENT  
BROOKER?

EVEN THOUGH  
IT WORKED  
WITH ORA-  
TARIO'S BROS,  
IT WON'T WORK  
WITH THE YAM-  
AGI BROS!



PORK  
DOESN'T  
POKE!

NOT  
GOOD  
AT ALL!



THAT  
WON'T  
ABOUT  
BROOKER?

IF PORK  
DOESN'T  
POKE...



BY MOON OR  
BY CLOAK?

...I'LL  
FIND IT!



FURTHERMORE, THAT  
KIND OF RED MEAT  
AUNTS IT EVEN  
MORE EXPENSIVE  
—WITH SUCH QUALITY,  
THERE'S NO SUCH  
THING AS "CHEAP"  
BROOKER!

DEEPT? BUT  
DEEPT IS MUCH  
MORE EXPEN-  
SIVE THAN  
PORK!



IT'S ALSO  
REALLY  
TENDER!

DEEPT IS A  
DEEPER MEAT  
THAN PORK IS,  
SO IT DOESN'T  
HAVE AS MUCH FAT



Top: Scenes From Meat Shop



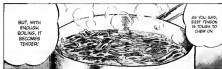


OH MAN











TEMPLE  
FOR AN  
EAG CRUNCH



CORRAGE  
FOR THE  
SWEET  
MEAT



LET'S ADD  
THE OTHER  
TOPPING  
AND PUT IT  
OUT

OHAY  
PLAYING  
IT ALL  
TOGETHER...



WHOLE  
BATTERY  
INFLATE  
SPECIAL  
DRESS-  
UPPER

THIS  
IS MY



THE BOILER  
WEEK TEN-  
GONE!

LASTLY,  
WE ADD



I ADD  
PATTED-  
BREAD AND  
SHREDDED  
HONEY

THAT  
TO ADD  
FLAVOR





AMAZING!



GO AHEAD  
AND TRY IT

HEHE!



Enlight-



the foodies



WOW!



OUT...



AND THE  
SUBSTITUTES  
OF THE ACORN  
AND KATIRI  
POWDER ADD  
A DEEP FLAVOR  
TO THE DISH!

ON TOP  
OF THAT,  
THE SWEET-  
NESS OF THE COB-  
BLES!



MAKING  
IT PERFEC-  
TLY WITH  
THE CREAM-  
INESS OF  
THE VAN  
ILLA!

THE SOFT-  
NESS OF THE DEEP  
TENDON...



SCHEE-  
FLA...?

IT'S  
REALLY  
REALLY  
TASTY!

CRUTCHES JOINED  
UP KAKUOBA TO  
THE DOORWAY  
SO TO ADD VOLUME!

I SAW!



AFTER EAT-  
ING IT... I SAW  
THE FEELING  
OF SOMETHING  
SLIPPING INTO  
MY STOMACH

OF COURSE  
THE CRUCH-  
BONES  
IN  
ENTERED  
BUT  
CLOSED  
BUT

BUT,  
KAKU-  
OBA'S  
AND I SAW

THE  
NEXT  
MOMENT  
IT IS



THE  
THE  
VOLUME!  
IT'S LACKING  
VOLUME!

SAFETY  
IT



AND THE  
BE BAKING  
BUTTERFLY

STAY

STAY  
K. STAY

STAY  
K. STAY



THAT  
WOULD  
MAKE ME  
A COPY-  
CAT

THERE IS  
NO WAY  
I CAN  
DO THAT

JUST ADD  
VOLUME  
TO YOUR  
CRUCH-  
BONES AND  
YOU'RE  
DONE!

IF SAFETY  
THE CASE,  
THEN  
BUT IT  
ISN'T?



SAFETY HAS  
THE SUBSTITUTE  
THE CRUCH-  
BONES WITH SOMETHING  
ELSE!

KAKUOBA IS  
CRUTCHES IS  
BEHIND  
POINT  
I CAN'T BE-  
HIND TALK





Sgt. Remy Garry









IT HAS AN  
EXCELLENT  
PLASTIC  
TEXTURE  
TO IT

...THIS IS  
DELICIOUS!



HEY! IT  
TASTES GREAT!

HERE  
IT IS



DELICIOUS  
TASTES  
GREAT



THIS  
IS...



SECOND THIS  
GREAT FEELING  
IS EXACTLY WHAT  
AN ORIGINATOR  
IS ABOUT

EXPERIENCED  
FEELING IS AROUND  
IN THE ORIGIN  
ABOUT



Translated by: DarkHorse - Not an official DarkHorse job  
Translated by: DarkHorse - Not an official DarkHorse job

I PUT MORE  
ONION TOPPING!  
AND MY  
SALAD!

I LIKED  
THIS!

WHAT DID  
YOU PUT  
IN IT?

YOU  
WANT  
MORE OF  
THIS?

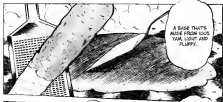
BASE IS FINISHED!  
TOPPING IS COMPLETED!  
AFTER DECIDING ON  
THE SAUCE, THE  
ONION TOPPING WILL  
BE UNDESTRUCTIBLE!

WITH THIS  
I MADE THE  
TOPPING  
THAT BRINGS  
ROLLING TO  
THE GROUND!  
ANYONE!

# 32 味子

## Chapter 32 The Deciding Factor is Mentaiko!





A BASE THAT'S  
MADE FROM 100%  
YAM, LIGHT AND  
FLUFFY...



AFTER  
BEING ROLLED

WE INSERT  
WOOD INTO THE  
CENTER...

PLAYER:  
HOW THE  
BEST TENDER  
AND THEN  
GATHER IN  
HOT SAUCE  
AND BEANS  
TO BRING OUT  
THE FLAVOR!

AS FOR  
TOPPINGS  
WHICH GO  
WELL WITH IT,  
I USE BEEF  
TENDER WITH  
LEMON FAT...



IT'S GOING TO  
TURN UP THE BEST  
SAUCE FOR THIS  
OPPORTUNITY!

ONLY ONE  
REMAINDER IN  
THE SAUCE!

WITH THIS,  
TWO OF  
TUNA, FISH  
AND TONNOS  
HAVE BEEN  
COMPLETED!

THE THREE  
ELEMENTS OF CHICKEN-  
BROTH  
SAUCE TOP-  
PING AND  
FILLING



I'VE ALREADY  
MADE PLenty OF  
RESERVATIONS  
FOR THE SAKURA  
FESTIVAL!

I CAN'T  
WAIT  
DOWN  
HERE!



CAN YOU  
COME UP  
WITH A  
DELICIOUS  
SALAD BY  
THEN?

THERE'S  
NOT A LOT  
OF TIME  
LEFT...



THE SAKURA  
FESTIVAL IS  
IN TWO DAYS.  
SO, MY MATCH  
AGAINST  
OKAZAKI IS  
TOMORROW!

WELL,  
I USED UP  
THREE DAYS  
FOR THE  
PAST AND  
THE  
FUTURE!



OKAZAKI'S  
SALAD?

HOW



WELL, THAT'S A  
TASTELESS  
SALAD!



WE'LL CLOSE  
THE SALADRY AND  
CHANGE INTO AN  
OKAZAKI  
STALL...

WHAT IF YOU  
DON'T COME  
UP WITH A  
SALAD BY  
THEN?



IT CONTAINED  
VARIOUS  
VEGETABLES  
AND FRUITS,  
AND IS BOILED  
TO PERFECTION.  
TRULY A  
HOMELAND  
SPECIALTY.

IF I  
REMEMBER  
CORRECTLY...



THE PERFECT  
SALAD FOR  
OKAZAKI  
HAS TO BE  
HEAVY AND  
SLIGHTLY  
SWEET.

...  
THAT'S  
IT!



AND UNTIL  
THIS MOMENT, I  
HAVEN'T TASTED  
ANYTHING SWEET  
THAT COULD  
COMPARE.

IT WAS  
DIFFICULT  
FOR...



BUT IT WAS  
A DEEP  
FLAVOR.

THE  
SLIGHTLY  
SWEET!



ST, 4P



OK, here we



OK, here we



WOW  
IT IS



WITH A WHOLE  
SAUCE SAUCE  
WITH SAUCE IS  
WHOLE-SOME  
WATT IT

CHALLENGED  
A COMBINATION  
SAUCE THAT  
MIXES A LOT OF  
INGREDIENTS  
THAT'S BEEN  
BUILT AND  
PERFECTED FOR  
A LONG TIME...



WOW, I  
GUESS  
YOU'RE  
RIGHT.



IT DOESN'T  
HAVE THE DEPTH  
OF FLAVOR OR  
THE BODY. IT'S  
JUST A SWEET  
SAUCE.

IT IS  
A SWEET  
SAUCE, BUT  
IT'S ALSO  
DELICIOUS  
CAUSING A  
PULSE IN  
YOUR  
MOUTH.



AS I  
THOUGHT  
IT'S NOT  
GOOD.

WOW...





LET'S  
TALK  
ABOUT  
THIS A  
DIFFERENT  
WAY!

CHUET



CHUET



IS IT IMPOSSIBLE  
TO HAVE A SALAD  
THAT DOESN'T  
TAKE A LONG TIME  
TO PREPARE? AND  
STILL HAS TASTE  
AND BEAUTY?

WHAT  
CAN I  
DO



IF I LEAVE THIS  
ALONE, CREATING  
WILL BE WITH  
THEIR SUPERIOR  
SAUCE!

BUT THERE  
ISN'T TIME  
TO MAKE A  
PERFECTED  
SAUCE BY  
CONSUMING



OTHER THAN SAUCE,  
THERE'S THINGS LIKE  
NOSE AND FLAVOR  
BONITO THAT WHEN  
COMBINED, GIVE  
BURSTS OF FLAVOR!

AN ODO-  
MOROUSLY  
FLAVOR  
CONCEPT  
COULD FORM  
JUST THE  
SAUCE!

After Fushiki is a critical time for try Japanese cuisine, there's a special way to try it.



THIS PLAN  
OF MINE WILL  
CREATE A  
TASTE THE  
WORLD HAS  
NEVER SEEN!

TASTE  
NOT A  
PROBLEM



BUT, NOSE  
AND BOWTIE  
ILLUSTRATE  
THINGS CAN'T  
COMBINE TO  
THE SAUCE!

WHAT  
ARE FUSHI-  
KIDEN?



TO USE NOSE  
AND FLAVOR  
BONITO AS  
FLAVORING?

SO, MY  
PLAN IS—



Note: various forklifts: printed heavily, but not visible, black images only, checked plus







EX-101





THE THREE DUTTLE  
PEOPLE HAVE  
TOPPED AND  
SAUCE ARE NOW  
ASSEMBLED FOR  
MY BIRTH VICTORY  
"CAKEBORN!"

ALL  
RIGHT  
NOW WE  
HAVE A  
TASTE OF  
"TASTE"



HEHE!



THIS CAN  
DEFINITELY GO  
UP AGAINST  
OUR FINEST  
"SAUCE"



THE IDEA TO  
COMBINE THE  
PRESENTATION OF THE  
SAUCE BY USING  
BLENDING FLAVOR IS  
INCREDIBLE!



WHAT?



THIS SAUCE IS  
BURNING  
SOMETHING!

SAUCE'S  
BURNING  
NOT BURN!



WAIT A  
MINUTE  
SOMETHING!

BUT...  
WAIT!



OH?



WHAT COULD BE  
BURNING FROM  
THE SAUCE?

WHAT  
COULD IT  
BE...



WHAT IS  
THAT SOME-  
THING... IT

SOME-  
THING IS



IT'S JUST  
SOMETHING THAT  
BURNING'S SAUCE  
AND BUT YOURS  
SOMETHING!

BUT...

THE TASTE IS  
BURNING  
THE FLAVOR IS  
BURNING...



Storyboard 001/174 Traditional Party - Making Okonomiyaki for 50 Years





THIS KIND OF  
TASTE CAN'T EVEN  
BE PRODUCED IN  
ONE JOB TWO  
WAYS

AND THEN, LET  
IT SIT AND  
FERMENT FOR  
ONE MONTH!



THERE'S  
NO WAY  
WE CAN  
REACT IF

BUT MY TASTE  
CAN'T TO MY TASTE  
THAT'S WHY  
PRESENTING FOR  
HALF A YEAR!



YOUR TASTE  
WILL NEVER  
COME UP  
WITH SOMETHING  
TO REACT ME

THE PUT  
PLANTS OF  
TODAY INTO  
THE SALT AND  
TASTE



USING TASTE  
PLANTS AND  
VEGETABLES, POTATOES,  
AND THEN ADD TO  
TASTE OF SALT

ONION, TOMATOES,  
TARTARUS, APPLES,  
CABBAGE, ONION,  
CARROTS, CELERY,  
SALT...



REALLY?

BEFORE GETTING  
THE SALT FOR  
MENT, THIS IS  
WHAT I DO



WE'LL NEVER REACT  
OUT THE TOP SECRET  
RECIPEMENT TO TASTE  
OUT THE TRUE FLAVOR

EVEN IF WE  
MANAGE TO MAKE A  
SALT THAT  
CLOSELY  
MATCHES AND



IF IT ANY  
CHANCE

NO, BUT



WHAAT? THIS  
SOMETHING WILL  
BE MISSING, AND  
YOU'LL GET A  
BAD TASTE  
TASTE

THIS IS  
ABOUT  
TASTE  
THE TASTE







SWETNESS, SALTINESS, FRAGRANCE AND SOURNESS







WHAT IS  
THIS. IT'S  
NOT GRAY  
AT ALL

IT'S  
NOT GRAY!



WHAT COULD  
YOU POSSIBLY  
PUT INTO THE  
SALAD TO GET  
SUCH QUART?

WHAT IS IT? THE  
ONE WAY TO GET  
THE FROSTING TO  
OPENING?



WELL, YOU  
SAID EAT IT  
FIRST!

LOSER!



APL...

FORGIVING, THE HUNT  
A FORM OF THE HILL, WIND  
OF HEART, THE  
WELL-BOLDED AND WILD  
ANGLES THAT IT WEARS  
THE JOURNEY TO A  
MIDDLE NEW LEVEL!

THERE IS A HYPER KIND  
OF SPENDING THAT  
BURNS PROPERLY  
WITH THE SASSY! ALSO  
IT APPROVES THE DEPTH  
OF FLAVOR AND THE  
BODY OF THE SASSY!

ANOTHER  
DELICIOUS!

PAGE 15



SO THIS IS  
THE CAUSE OF  
THE THORN  
DOES IT?

IN THE SCOTTISH  
THERE IS SOME  
NEW SEASON...

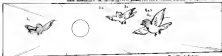


HUT WHAT  
DO YOU  
WANT TO  
CREATE  
THE SASSY?





After becoming the master of the art of making food, a woman is named as a master chef.



You, Master Chef





THE POINT IS USE  
THAT BREAD MUFFIN  
TO BRING OUT THE  
ULTIMATE TASTE IN  
MY COOKING!

DON'T  
FORGET TO  
BRING THAT  
ALONG!



I REMIND  
ABOUT THIS  
B-L-T

WELL  
DUT...



WILL YOU  
FORGETTER  
FORGET?

DON'T BE  
HASTY...



WELL IS EACH  
A TASTE  
AROUND THE  
TOOLS FOR  
COOKING?

YES  
IS... IS... IS  
PURELY!

© 2011 Kenta Kawanishi. All rights reserved. Kenta Kawanishi is a registered trademark of Kenta Kawanishi.



HOW IS EACH  
TASTE BECAUSE  
TO HAVE  
COOKING?

HOW WILL  
YOU SO  
TASTE?



WHAT  
DO YOU  
TASTE?

Author: Kenta Kawanishi  
Illustrator: Kenta Kawanishi

By Kenta Kawanishi  
Published by  
www.kentakawanishi.com

Translation: Kenta Kawanishi  
Editing: Kenta Kawanishi  
Copyright: 2011

# 美味子

## Chapter 33 Even the Judges are Enemies?!







Left Sign: Let's make the Sakura Festival A Great Success!

Right Sign: For a Happier Day!







Note: Japanese prefer tea to eat the owner of the shop to address the master as a sign of politeness. A parody of the master's overly subservient





THE TIME  
LEFT IS  
TWENTY  
MINUTES!

OHAY,  
STAY!  
YOUR  
COOKING!

I'M GOING TO CREATE  
THE MOST AMAZING  
ONIONRINGS! THAT  
YOU CAN'T RESIST!

EW! GROSS!  
YOU'VE THE DIS-  
APPEARANCE IN  
TASTE THAT YOU  
WOULDN'T BE ABLE  
TO COMPLAIN  
ABOUT!



LEAVE THE  
ONIONRINGS TO  
ME! PLEASE! CUT  
OUT A SQUARE  
FROM THE BACON  
COVER!

AGAIN!



TAKE A LOOK  
AT THIS OLD  
MART!



YOU DID TELL ME  
THAT IT'S THE  
POURING PAPER,  
BUT NOW IN THE  
WORLD WILL YOU  
USE IT?

AN THAT  
SHOULD  
PAPER.



OH, AN-  
SORRY PAPER!



I'M SORRY  
LIKE IT  
AN OIL-  
ABSORBING PAPER!

WELL,  
USE THAT!



WHEN THE OIL IS  
ABSORBED BY THE  
PAPER, THE RESULT  
WILL BE OILY AND THE  
END RESULT WILL LOOK  
COMPLETELY DIFFERENT!

IT'S THE  
SAME WITH  
TAKAKURA  
AND TONGUE!



IF IT'S PLACED  
ON OILY  
PAPER, THEN  
THE PAPER WILL  
ABSORB THE  
EXCESS OIL!

IF AN OIL-ABSORBING  
PAPER IS PLACED  
DIRECTLY ON A  
FLAT, THE OIL WILL  
BE LINGER AND IT  
WOULDN'T BE NICE!

WELL!



TO THINK THIS  
WAS AHEAD!

AN  
EXPERIMENT  
WAS MADE!



I SEE!

AN...



57A, next



58A, next



59A, next





WELL, ON  
EARTH, IS  
KONJAC  
GONG-HOBBY?

THIS IS...  
KONJAC!



WHEN THE  
JUDGES GET A  
LOOK AT THIS  
CAREFULLY  
WOULD THEY  
THINK THEY'LL  
BE SURPRISED?

AS EXPECTED  
OF KONJAC'S  
PREPARED  
TOPPINGS.



LEARN!



Note: Konjac is a gelatinous byproduct made from the konjac plant also known as yam or yam root.



YOU'LL  
NEVER GIVE  
UP, RIGHT?

RE-  
HE-  
HE



YOU NEVER  
GIVEN UP  
ANYTHING  
ABOUT  
KONJAC?

NOT  
KONJAC!



THE NAME  
WILL, BLAME  
SCOTT!

WELL,  
PLEASE  
FORGET!



WILL YOU GIVE  
KONJAC WITH  
DISCOMFORT?

HERE IN  
THE  
WORLD







SFX: slurp



IT'S PRACTICALLY OVERFLOWING WITH IT.

IT'S PACKED WITH TOP-PINGS



HAH...

WHILE TRYING IT WAS QUITE THICK BUT NOW IT'S SO TINY



THE TOWN EATEN A LOT OF MEAT TODAY!



MEAT IS THE TOPPING



IT'S NOT FLOURING AT ALL! WHAT A WONDERFUL SURPRISE!

THE BREAD IS CRISP AND HAS ELASTICITY



THIS IS DELICIOUS!

RIGHT?



OH, AMUSED COME BACK!

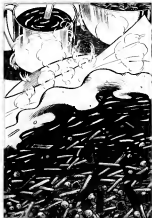


ALSO THERE'S A LOT OF LARDER WHICH PROVIDES A LOT OF SWEETNESS!





BUT THIS...





THIS IS THE  
FIRST TIME  
I'VE SEEN  
SUCH AN  
ORANGE  
BUNNET!



ALONG WITH  
THE GUST OF  
FLAVOR!

WHAT IS  
THAT?

HEY, look over



AMAZING  
ELASTIC, CRISPY  
FRESH, NOT FLUDDY  
IT'LL BURST IT  
HAS A DEEP  
FLAVOR!

ALSO, THE  
BATTER IS  
EXTREMELY  
TINY!

WAA

THE TASTE IS  
REALLY  
DELICIOUS!

DEL-  
CIOUS!



I SEE?



500 gms

500 gms





THE TASTE IS COMPLETELY DIFFERENT THE KORIAC AND REEF TENDON WERE BOILED TOGETHER...



I SEE?



SO THAT'S IT?



KORIAC?

THIS IS...



ARE YOU?



WITH THE SALT AND CURRY HAVE TOP CLASS FLAVORS!

THIS VOLUME MATCHES PERFECTLY WITH THE TASTE RIGHT?



IS RIGHT?

ON TOP OF THAT, BEHOLD THE TASTING!



THIS IS WHAT'S BEHIND THE DISCREPANCY REQUIRED VOLUME?

THIS BOOK...



THE LAST  
FURY TO  
JUDGE IS  
THE SALAD!



BUT...





"I AGREE!  
IT'S REALLY  
AMAZING!"

"YEAH-  
COOL!"



"THIS  
FLAVOR  
IS..."



"YEAH-  
AMIRITE"



"SOULT, SOULT AND  
SANGRY! THESE DELICATE  
FLAVORS ADD DEPTH AND  
BODY TO THE SANGRY,  
MAKING IT THE BEST I'VE  
EVER TASTED!"

"THOSE 'TWO  
SLIGHTLY SPICY  
GRACE' THERE'S A  
SUBTLE FLAVOR  
THAT'S WONKY!"



"IS SOMETHING  
WRONG WITH  
YOUR  
TONGUE?"

"HOW CAN YOU  
SAY THAT A  
SANGRY FLAVOR  
WAS FROM  
SOUULT-SOULT  
SANGRY'S HAS A DEPTH  
OF FLAVOR!"



"I DON'T  
RESENT IT!"

"IT  
CAN'T  
BE!"







WOKEN-UP  
MEANING  
THAT'S PUT  
BOSS THE  
"COMEDY"



THE  
IS...



THAT'S THE  
TERRING TUBE  
AND THE  
DRAGON!

THE  
IS...



THE ORIGIN  
WAS  
DELICIOUS  
FOR THE DAY



MOVIE-  
LOVER!

HELL-  
LOVER!



I WILL  
BEAT YOU  
AND  
WALK THE  
RE-  
BUILT!



HELL  
TUBE



WHOSE BATTERY  
HAS WON THE  
RIGHT TO HAVE  
TARDY STILL IN  
THE BARBERS  
FESTIVAL!

YOUZOU-KUN  
AND HIS  
ORCHESTRA!



THE  
MATCH IS  
OVER  
IS



WE...



WHAT DID YOU  
JUST SAY  
JOURNET MR.  
BUTTERFLY-KUN?

WHAT?



NO



WE WON!  
WE WON!

WE DID  
IT!



WE JUST  
CONSPY' US TO  
OUR OWN  
TONGUES

BOTH  
OF US...



WE'VE BEEN FRIENDS  
FOR A LONG TIME AND I  
REALLY PLANNED ON LET-  
TING YOU WIN, BUT...

IT'S BETTER  
CALCULAT-  
ING



THE SAUCE

WAS  
SUFFI-  
CIENT  
FOR  
THIS



PLUS, THE FORMINATION OF  
THE SWIRL ON THE PAPER  
SHOWED TAOCHITRULING  
WITH ALL OF THESE  
COMINGS. IT MOVED OUR  
HEARTS!

A NEW METHOD!  
THE EXPO-  
SITION ON TAOCHU  
PRESENTED A  
SAUCE LIKE  
THIS WITH  
EFFORT  
ALONE!



WE THOUGHT  
THERE WAS NO  
WAY THAT WE  
COULD BEAT  
YOUR SAUCE

BUT THE  
SAUCE, THE  
PRESENTED  
SAUCE!



IT'S A GOOD THAT  
WE JUST FOUND OUT  
THE SAUCE WAS  
TASTING!

FROM THE  
POPULARITY OF  
TASTING, WE  
WANT TO  
TASTE!



IT WAS THE SAME AS  
THE SAUCE THAT  
YOU'VE PREPARED ALL  
THIS TIME. WAS NO IT  
SURPRISED FOUR  
SAUCE!

BEFORE WE WERE  
ABLE TO ADD QUALITY  
FLAVOR, FURTHERMORE  
THE MEAT WAS PREPARED  
A FRESH, DELICATE DISH-  
MENT



# 34 味子

## Chapter 34 Tonkatsu without Deep Frying?!







\*Note: Take this to mean that Yashiro had a super genius who (Shirogane) is a long time in Tokyo.













Movie poster: Original idea by Akira Kurosawa Studio Ghibli





WITH AURU  
NO LONGER  
WAS CRAZY  
COMBUSTIBLE

ONLY  
LEFT  
BURN

THERE ARE NO  
ANY TYPES OF  
ONE POWER, I  
CAN'T DECIDE  
WHAT TO  
EAT FIRST?

THE WORLD IS  
VERY HARD  
TO REALLY  
THE KIND OF  
SERVICE

THE SIDE IS  
THOUGHT  
AND HEAVY  
COLLECT UP

HOW THE  
SOURCES OF  
THE SIDE  
AND THE  
THINGS ARE  
HARD!



WHEN I BITE INTO IT,  
THE TASTE OF THE  
MEAT JUST FILLS  
MY MOUTH!

THE MEAT IS  
TENDER AND  
JUICY...



YELL-  
OCCAH!



AND THE OIL THAT  
COMES FROM THE  
COATING DOESN'T  
SPOIL THE TASTE  
OF THE MEAT. HOW  
COULD IT BE  
THE BEST?

PROBABLY...  
THERE'S HONEY  
AND CARAMEL  
AND IT'S FLUFFY  
AND SOFT...



IT'S NOT OILY  
AND IT DOESN'T  
TASTE OF OIL,  
EVEN, BUT IT  
ACTUALLY DOES  
MELT INTO THE  
MEAT.

IT'S CRISPY  
WHEN YOU BITE  
AND IT TASTES  
SO FLAVORFUL...



THE  
OIL?

BUT THE  
BEST PART  
ABOUT THE  
COATING IS...

\*Note: Fried bread is bread which has been pressed into a different way to give a crisper texture and absorb less oil



THE COATING... PLUS  
THE MEAT, A TRULY  
UNBELIEVABLE  
TONGUETWIST!

THAT'S WHY IT  
COULD PRODUCE  
SUCH CRISPNESS  
LIKE A FLOPPING  
FLOWER!



HEY!  
HEY!



CAME FROM  
DRIED BREAD  
THAT'S BEEN  
SMASHED BY  
THE STONE  
ITSELF!

THE  
FRIED  
PROBABLY



GENERALLY  
FRIED BREAD  
POSSIBLY  
POSSIBLY  
SUCH COUP  
AND LOOT  
COATING

THE COUP  
TO BE  
SUCH  
HIGH-  
QUALITY  
FRIED?



Note: Two more (grounded in fact) rolled in a dipping sauce after meal is grilling.



Note: Banquet on Last Edition Page of this volume



THE FRESH  
LET CHERRY  
BLOSSOMS!

THE FLOWERS  
AND...



MOVING  
ON TO...



AND  
REALLY  
TASTY!

EVEN  
THOSE...



NOW FOR  
THE VEG-  
GIES!



IDEALLY, A LONG  
TIME HAS PASSED  
SINCE AN ORDER IS  
CANCELED AND THE RICE  
IS EATEN AND BY  
EAT TIME THE BLUE  
WORMS STORY  
JUST ABOUT...

NEXT IS  
THE RICE



THE FRAGRANCE OF THE  
CHERRY BLOSSOMS IS  
PERFECT. WHILE THE  
AMOUNT THE SALTINESS  
IS JUST RIGHT! BROWN  
JUST NOT COMPLETE  
PERFECT YET!

YUM!  
AND  
SO!



NO MATTER  
WHERE IT IS  
BEING SOLD  
THERE'S NO  
DOUBT IT'LL BE  
A BESTSELLER!

THE ONE REASON THE  
DUMPLING THE RICE  
TAKES 3 ELEMENTS OF  
AN ORDER ARE  
EXTREMELY IMPORTANT



THAT  
WAS  
HELL  
ENOUGH!

WOW!  
IT



AND IT'S  
NOT STUFFY  
AT ALL!

BUT THE  
SALTINESS  
OF THE RICE  
HERE IS  
JUST RIGHT!





BUT DARE  
I SAY, IT'S  
DEFINITELY  
CLOSING FOR  
THEM!

OH! HERE IS  
THE ROOM  
OF A  
SUNSET!



IT'S A GIVEN  
THAT OUR  
STORE WILL  
TELETYPE!

HIO  
HIO  
HIO?



WON'T THEY DO  
THIS? NOT AN  
ANYMORE CLOSER  
BUT WE WILL  
BE ABLE TO  
TALK TO YOU  
FROM AN  
OTHER  
SIDE?

OH JUST  
TO HAVE  
THEY'LL  
CLOSE  
DOWN!



VERY VERY  
EXPENSIVE, I  
USED TO EAT  
THE BREAD  
FROM  
KINOSHITA!

ANYWAY, YOU  
WON'T FEEL  
ONE DOLLAR IN  
AGONY UNLESS  
YOU'VE EATEN  
THE BREAD  
WORTH!

BUT NOW  
THAT I'M  
EATING THE  
BREAD FROM  
HERE I'VE  
STOPPED  
EATING  
THE BREAD

Spokane Specialty Books Review (Kushi-Ya)



I LOOK AROUND  
HERE TO SEE  
ON THE  
MOUNTAIN I  
BROKE FOR  
ME!

ALRIGHT  
ANSWER?



JUST  
TO  
TALK!

THE  
LEFT TO  
GIVE THE  
END OF  
THE  
MOUNTAIN!





I'LL FIRST BACK  
UP! ALL THE SAME  
SAY PLEASE AND  
SUGGESTION'S THAT  
COULD USE, BUT  
ALL UNUSUAL IN  
THIS!

THE IS A  
CHALLENGE  
BETWEEN THE  
TWO TOGETHER  
WITH THE  
YOU ARE  
WANT TO  
DO!



THERE ARE  
MANY THINGS  
THAT MAKE UP  
A BENTO, SO  
WHAT KIND OF  
BENTO ARE  
YOU MAKING?

SO  
YOU  
OAH...



BY THE WAY,  
THE THING TO  
SEE IF THE  
COULD  
WILL, ENJOY!

I DECIDED THE  
AMOUNT OF  
LOVE AND  
SWEET OIL, WATER...



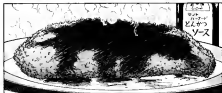
THE BENTO  
DON'T FEEL, ONLY  
AT ALL!

THE COULD  
SUGGESTION  
COULD BE  
CROSSING AND...



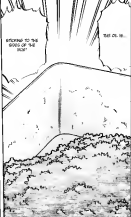
THE  
BENTO!

FIRST IS  
THE BENTO  
AND THEN...



どんかつ  
ソース







LOOK  
CLOSELY  
MOTHER!



WHAT KIND  
OF BETRAYAL  
IS THAT?

EMER!



IF I DO IT  
RIGHT THE OIL  
WON'T BURN  
OUT!

NO, THERE  
IS A WAY  
TO DO IT!



I'M JUST  
GOING TO  
FIND MY  
TANK!

I'M NOT  
DEEP FEAR!  
TOMARU!



FIRE  
MANGA  
TOMARU!

FIRE—  
FIRE



WHAT ARE YOU  
DOING? IF YOU  
THROW THE OIL  
AWAY, HOW WILL  
YOU DEEP FEAR  
THE TOMARU?

NO  
MOMENT!





SAVING  
ALL THE  
OIL WOULD  
MEAN

ADD OIL ONE  
CONTAINER  
DEEP INTO A  
POTENTIAL CAVE







WANT TELL  
IT TASTE  
LAST!!

THE MEAT  
JACKS ARE  
FLOWING  
NON-STOP!



WITH THIS,  
THE OTHER  
ELEMENTS IN  
THE RECIPE  
WON'T BE  
DISAPPOINTED IN  
OIL!

THE COATING IS  
MADE THIS SO  
THE MEAT COULD  
PENETRATE  
EASILY!



THE MEAT  
PENETRATED  
THROUGH, AND  
THE MEAT IS  
PLUMPY JUICY!

IT'S  
AMAZING!



DON'T  
OIL THAT  
YET!



WOW!!



AND EAT THE  
TOMATOES WITH-  
OUT ANY SAUCE?

TRY...



DELICIOUS!!

IT'S  
...





THIS IS THE BEST  
DEEP FRY I'VE EVER  
EATEN!

FURTHERMORE,  
IT'S NOT SAUCY  
AND OILY, ALL  
OVER THE BITE!

Mr. Aglio Chapter 34  
Author: A. Artist: Francesco Falcato

Serialized in *Barbed Wire*  
Translated by *Barbed Wire*  
Cover: C. in  
Page: 100 (1000)  
Page: 100 (1000)

THE FRYING  
ALSO GIVES  
A GOOD FRY-  
SAUCE!

IT'S  
CRISPY,  
FLUFFY  
AND  
SOFT...

AND THE  
COATING IS VERY  
LIGHT!

THESE  
BITE AND  
OILY  
SMELL...

THE TASTE IS ON  
THE INSIDE WITH DEEP  
FRYING... BUT... IT'S  
EVEN BETTER THAN  
DEEP FRYING  
TOGETHER!

THE FRYING  
NEEDS THE  
SWEETNESS OF  
THE MEAT IS  
SPECTACULAR!

NOW-  
EVER...!

NOW IN THE  
WORLD OF THE  
DEEP FRY!

THE TONGUES!  
NEEDS THE  
SALAD TO  
TASTE GOOD!

# 39-味子

## Chapter 35

## A Warm Bento





FISH FRYING  
A TONKATSU!

USING A SMALL  
AMOUNT OF OIL TO  
MAKE SUCH A  
CRISP COATING,  
THE AROMA IS  
MOUTH-WATERING!

USING THIS  
METHOD...

WHY IS IT  
DELICIOUS  
WITHOUT ANY  
SAUCE?

OH?

THIS IS PER-  
FECT FOR A  
MAKED NO LIES  
BENTO!

THE TONKATSU  
WON'T BE SOAKING  
THE REST OF THE  
BENTO IN ITS OIL,  
AND THE TASTE OF  
THE OTHER SIDE  
DISHES WON'T  
CHANGE!











HOW TO COOK  
THE SALMON!

NEXT CHAL-  
LENGE IS  
THE SECOND  
JAIN DISH!

IT DEFINITELY  
LOOKS LIKE  
TO DRAVA'S  
TOMKATU!

WITH  
THIS, THE  
LAST TRAFFE  
TOMKATU IS  
COMPLETED!



IT WAS GREAT  
BUT THERE  
WAS ALSO A  
BIT OF SALT,  
IT WAS EX-  
TRAORDINARILY DELI-  
CIOUS!

WHERE THE  
TASTE SALCE,  
THERE WAS  
NOY SANCE  
AND SANCE...

WAS REALLY  
GOOD AND IT  
HAD TASTE  
SALCE  
FOODS  
OVER IT  
RIGHT?

DRAVA'S  
SALMON

EVEN THE  
CUSTOMERS  
WERE  
PLAYING  
ABOUT IT

NO WONDER  
THERE WAS  
SUCH COMPI-  
DENCE

THE PLAYER OF  
THE TASTE SENSE  
DROPPED INTO THE  
SALMON FLUET  
BECAUSE OF  
THIS, THE  
PLAYER WON'T  
BECOME INTO  
THE OTHER ONE  
THINGS ON  
THE ROAD.

THE SALMON  
FLUET THAT'S  
COVERED IN  
THE TASTE  
SENSE IS  
DROPPED  
OVER AND  
OVER!

BUT JUST  
USING THE  
TASTE SENSE  
WON'T HAVE  
THE TENDRY!  
THE PLAYER  
OUR STORE IS  
HAPPY FOR  
YOU KNOW!

OUR TASTE  
SENSE  
GIVES A  
SECRET  
RECIPE, NO  
BODY CAN  
REVEAL IT  
TO YOU.

THAT RECIPE IS  
DIFFICULT, BUT

OUR TASTE  
SENSE WAS  
DELICIOUS  
YOU KNOW

THERE'S NO WAY  
THAT KINGDOM'S  
SALTED SALMON  
COULD EVER COME  
TO OURE!

DEFENDING AN-  
OTHER CHEF'S  
RECIPE ISN'T A  
GOOD THING!

HOWEVER, RE-  
MEMBER THAT  
KINGDOM'S  
SALTED SALMON  
ISN'T THE SAME  
RECIPE FROM  
THE SALMON.

EVEN AN AN-  
OTHER TASTE  
SENSE CAN'T  
BE MADE SO  
EASILY, YOU  
KNOW!

BUT WE  
CAN'T  
HAVE A  
TASTE  
SENSE THAT  
GROWS!

AND REVEAL IT  
WITH SALMON  
TENDRY!

IN THAT CASE,  
LET'S TASTE ANOTHER  
ONE STORE'S  
SALTED SALMON.

A METHOD  
TO COOK THE  
SALMON

HOWEVER, THE  
TASTE SENSE TO PUT  
ALL THE OTHER  
THINGS IN THE  
BENTO AS WELL!

TO MAKE  
A BETTER  
SALMON  
THAN THE  
SECRET  
TASTE  
SENSE...





FOL BOASTING...



WAIT ABOUT  
FOL BOASTING!

WELL, THERE  
IS ONE  
PLOT...



MELT-  
NICE STYLE

FOL-  
BO

SALTING  
ORILLING...



MASTER, PLEASE  
REFRASE THE FOL!  
MUM, PLEASE SOL  
SOME WATER FOR  
THE STOOK!

LET'S  
START  
WITH OUR  
STRA-  
TEGY!



THE MOST  
IMPORTANT  
ADVANTAGE OF  
USING THE FOL,  
IS THAT BECAUSE  
THE SALMON IS  
WRAPPED IN FOL,  
THE SOY AND  
OTHER ARE  
EASILY MOVED BY  
THE SAUCE

THAT'S IT!  
USING THE  
FOL BOASTING  
METHOD, WE  
CAN MAKE A  
DELICIOUS  
SAUCE AND  
OTHER THINGS  
TOO!



OUR FOL  
BOASTED  
SALMON!

OHAY! WE'LL  
BE COMPETING  
WITH OUR OWN  
SALMON  
LOVED...







YOU'RE A  
SERIOUS  
FOOD-  
LOVER!

OUT-  
STAND-  
ING!



THE COMBI-  
NATION OF ALL  
THREE FLAVORS  
INTO ONE IS  
SIMPLY AS-  
TOUNDING.

THE SWEET-  
NESS OF  
CHICKEN, THE  
BURNINGNESS  
OF SAUTÉED  
AND GRILLED  
MUSHROOMS  
AND THE SALTY-  
NESS OF BUTTER.



IT'S PACKED  
WITH FLAVOR  
FROM ALL THE  
INGREDIENTS  
AND IS WELL-  
BALANCED!

AND THE  
SOUP!



THERE'S NO WAY  
WE CAN LIVE  
TO CHASE  
NOW!

THIS  
SOUP!



FURTHERMORE,  
THE FOL, DIS-  
COVERS THE  
SOUP FROM  
SPILLING OUT!

THE  
FLAVOR OF  
THE SOUP  
IS THE  
BEST!



SO MANY FLAVORS  
PACKED INTO ONE  
BOWL IS ALL  
WHAT ASKS NO  
MORE BOWL! ARE  
ALL ABOUT!

WITH THIS  
COMBINATION  
WOULDN'T ONLY  
GET TO ENJOY  
SAUTÉED, BUT  
GRILLED AND  
SAUTÉED AS  
WELL.



OH-  
-IT



LET'S BRING  
BACK ALL THE  
CUSTOMERS  
THAT CHASE  
TODAY!

ONLY  
WE'RE  
MAKING  
RECORDS!





WHEN IT COOLS  
DOWN, IT WON'T  
TASTE GOOD  
ANMORE

FOR SOME-  
ONE SO ONLY  
GOOD WHEN  
ITS HOT.



THE FLA-  
VORS ARE  
ALL  
MELTED  
LET

IT'S  
NOT  
GOOD



BUT, WHEN IT  
COOLS, IT BECOMES  
UNAPPEALING - FOR  
A BENTO, THAT'S A  
DEFINITE NO-NO

THE FACT THAT  
THE POOL PRE-  
SENTS THE SOUP  
FROM STELLING  
OUT MAKES IT  
PERFECT FOR  
BENTO



THAT'S WHY  
CUSTOMERS  
CHOOSE  
CHILLING

THE  
FLAVOR OF  
POOLED  
SALMON IS  
THE  
WISDOM



NOT



LETS  
GO  
BACK  
TO  
POOLED  
SALMON

IF THE POOL  
REPRESENTS  
BENTO, WE  
DON'T  
WANT  
TO  
LOSE  
IT



IS THERE  
ANYTHING  
WE  
CAN  
DO  
FOR  
YOU?

WELL,  
BENTOS  
ARE  
A  
HOT  
PLACE



THE  
BENTOS  
WILL  
BE  
BENTOS  
IN  
THE  
FUTURE  
BENTOS

THE  
FUTURE  
IS  
A  
HOT  
PLACE



WHAT  
ABOUT  
FUTURE?



IF WE WERE TO  
ATTEMPT THIS,  
THEN WE HAVE  
ANOTHER PROBLEM

THAT  
MIGHT BE  
DIFFICULT  
TO SOLV



IS IT POSSIBLE  
TO HEAT UP THE  
BENTO?

HISTORICALLY  
SPEAKING, JUST  
BECAUSE YOU  
WILL A BENTO TO  
A CAPTAIN



WE HAVE TO  
FIND A WAY TO  
KEEP THE BENTO  
HOT! HOT!

ONLY  
HOLD ITS  
HOT!



THE BEST WAY TO  
KEEP BENTO IS BY  
POW. HEATING!  
THAT'S DEFINITELY  
THE BEST WAY!

BUT



THAT KIND  
OF THING IS  
DEFINITELY  
IMPOSSIBLE

SO, A BENTO  
THAT HEATS  
UP WHEN AND  
WHERE WE  
WANT IT...



THOSE CUSTOMERS  
MAY NOT EVEN EAT  
THE BENTO  
STRIGHTAWAY.  
THESE BENTOS WILL  
COOL DOWN RAPIDLY

EVEN IF WE HEAT  
UP THE BENTO  
BEFORE SELLING  
THEM TO CUSTOMERS...



WE HAVE TO  
FIGURE OUT HOW  
TO MAKE A BENTO  
THAT HEATS UP  
WHEREVER AND  
WHENEVER WE  
WANT!

EVEN IF IT'S  
IMPOSSIBLE  
WE HAVE TO  
TRY!



Episodic: Professional Miko's Research Institute

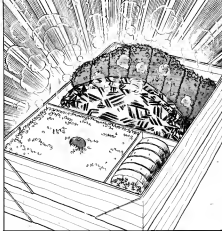
















HEHE!



EAT NOW, WE  
CAN TELL  
DIFFERENCES  
GOOD SOUP!

NOT SOUP  
REALLY IS  
THE BEST!



THE FLESH IS  
TENDER AND  
THE SOUP IS  
EXCELLENT!

THE REASON IS  
POTING JACO...



HOW DID THE  
SECRET BECOME  
NOT WITH  
JUST ONE  
DOSE OF THE  
SECRET?

HOW-  
EVER?



WHAT IN THE  
WORLD COULD BE  
INSIDE THE  
BOTTOM LAYER?

THE SECRET MUST  
BE IN THE TWO-  
LAYERED CON-  
TAINER!

あなたは、この本を読んで、どのような感想をおもちになりましたか。

このほかに、「建設社コミノクス」の中で、どんな本を読まれたか。

このつきには、どんな作家の、どんなまんがを読みたいとお考えですか。

コミックス編集の参考にさせて  
いただきたいと思います。「読後  
の感想」と合わせて、左記のとこ  
ろあてにお知らせください。

東京都立総合資料館 下巻十二巻 二十一号  
(昭和五十四年三月)

「通説性コニ」夕式」柳家寛

[illegible]

電話 03-3433-1155

味子

1997年6月17日 第1版

12月8日 星期三 12月8日 星期三

1000

學  
品  
大  
介



52 2000 2001 2002 2003

1000




























三、**研究方法与数据**

「あ、それは、小杜君は、軍医学校に入学したのだね。外科科の生徒に、お似合います。それ、この本についてのお話の合わせは、馬の少年マザン(馬名)の物語だね、いいと思います。」

○ ○ ○ ○ ○  
— 九 八 十 —